



DOMÄNE
WACHAU

GELBER MUSKATELLER TERRASSEN 2024

Our ideal summer wine- aromatic, fresh and racy. A perfect aperitif.

ORIGIN & TERROIR

The ripe and aromatic grapes for this elegant and delicate Muskateller were harvested from vineyards throughout the Wachau valley. The "Terrassen" wines are blended from various steeply terraced vineyards and offer a perfect introduction to the unique wine style of the Wachau.

VINTAGE 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

A classic example of Gelber Muskateller! The aromas are of subtle citrus, elderflower, honey, mango and subtle hints of quince. On the palate is fresh and mouthwatering with a lively acidity and intense fruit. In Austria, Gelber Muskateller is most commonly consumed as with "aperitif". Well chilled the wine is wonderfully zippy and fresh. Best enjoyed in the first year after bottling Muskateller is an excellent companion to down-to-earth Austrian cuisine such as a crispy fried chicken with potato salad or trout "Müllerin"-style. The wine also goes well with Mediterranean dishes, for example a Pizza Marinara or a Gazpacho.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS



Alcohol: 12,0 % | Acidity: 6,8 %o | Res. Sugar: 3,0 g /



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW & HEINZ
FRISCHENGGRUBER